

This is a great yummy summer salad and can stay in your fridge up to 2 months.

4 thinly sliced cucumbers

1-large sliced red onions

1-large sliced green bell peppers

1-tbsp salt

2-cup white vinegar

1 1/2-cups sugar

1-tsp celery flakes

1-tsp red pepper flakes

Mix cucumbers, onions, peppers and salt; set a side.

Put vinegar, sugar, celery flakes and pepper flakes in a pot and bring to a boil. Remove from heat and add 2 handfuls of ice until melted.

Place all veggies in large mouth canning jars (2 quarts or 1 half gallon jar)

Pour mixture over cucumbers, store in refrigerator.

Will keep up to 2 months

Makes 2 quart j